



FOR IMMEDIATE RELEASE:

For further information, contact:

Amy Riemer, Media Relations

978-502-4895 (cell)

amy@riemercommunications.com

**NEW YORK RESTAURANT SHOW, NAMED ONE OF THE FASTEST 50 GROWING TRADE SHOWS,
TO FEATURE EXPANDED TRADE SHOW FLOOR AT EVENT TAKING PLACE MARCH 23-25**

Register to Access 250+ Exhibitors and 40 Hours of Free Education by February 19th for 20% Savings

New York, NY – February 18, 2025 – The [New York Restaurant Show](#), recently named one of *Trade Show Executives* Fastest 50 growing shows in the country, is thrilled to announce a significant expansion of its trade show floor for the upcoming event, scheduled from March 23 - 25, 2025, at the Javits Center. This year's show will bring together thousands of independent restaurateurs, foodservice professionals and multi-unit operators to source the latest innovations in the restaurant and foodservice industry from an extensive array of exhibitors. [Register](#) by Wednesday, February 19th for 20% savings.

The expanded trade show floor will feature 250+ exhibiting companies showcasing thousands of new products and services from new food and beverage products to cookware, tableware, commercial appliances, and groundbreaking business solutions that are all focused on helping restaurant and foodservice establishments improve their operations and bottom line. The show floor will feature some intriguing new food products from companies like Maximum Quality Foods, Marx Companies, Belgioioso Cheese, Felicetti Pasta, Newlight Breadworks, Riviera Produce, Smoove Ice Cream, and Toufayan Bakery, as well as a host of new equipment and supply companies as the show welcomes Roger & Sons and I. Halper Paper and Supplies as new exhibitors this year.

The show floor will also feature an extensive décor and tableware selection; highlighted by Hospitality Provisions and their partners Industrias Betik and ETS Jean Degloin. Singer Equipment will be showcasing more brands than ever including Waring, Vollrath, Mikasa, Steelite, and ITW, as well as a dedicated section for those interested in speaking with their design & build services. For access to an updated 2025 floor plan, [click here](#). For information on exhibiting and sponsoring visit <https://www.newyorkrestaurantshow.com/exhibits-sponsorships-activations>.

“We can’t wait to bring the Northeast restaurant industry together in March to see hundreds of exhibiting companies on an expanded show floor, see culinary demonstrations by some of the industry’s top chefs, participate in competitions, attend world-class education sessions, and network at several exciting special events,” said Glenn Celentano, Partner/CEO, Restaurant Events, owners of the show. “We are thrilled to be recognized by *Trade Show Executive Magazine*, the leading events industry magazine as one of the fastest growing shows in the country. We are in fact a ‘triple crown’ winner in all three metrics – percentage growth in exhibit space, percentage growth in the number of exhibitors, and percentage growth in attendance.”

In addition to the expansive show floor, attendees at the New York Restaurant Show will have access to more than 40 hours of complimentary education plus engaging culinary demonstrations and competitions. [The Education Program](#) has been developed in partnership with The [New York City Hospitality Alliance](#) who will offer their State of the Industry Conference and the [New York State Restaurant Association](#) who will offer their Hospitality HQ: Learn, Grow and Lead program in the exhibit hall. All sessions will be led by industry leaders, focusing on effective business strategies, current market trends, and best practices.

[The Culinary Innovation Theater](#) will feature a live demonstration on Monday by **Tom Colicchio**, acclaimed chef, restaurateur, author, and star of Top Chef and attendees will have a chance to receive a signed copy of his new book *Why I Cook*. On Tuesday **Melba Wilson**, Owners of Harlem's Melba's Restaurant will do a very special culinary demo and sign copies of *Melba's American Comfort: 100 Recipes from my Heart to Your Kitchen*, for 100 attendees. Also, in the Culinary Theater there will be a Wine & Food Pairing with **Master Sommelier David Glancy**; as well as the Butcher Olympics Beef Cutting Demonstration with butcher educator, Sierra Jepsen, and several culinary competitions.

Registration is now open for the New York Restaurant Show. [Register](#) by February 19 to save more than 20%. General admission includes exhibits, sessions, and competitions. Separate registration is required for the specialty workshops. Visit www.newyorkrestaurantshow.com for full program details along with information on exhibitor and sponsorship opportunities.

The New York Restaurant Show is owned by [Restaurant Events, LLC](#), which also owns and produces the [California Restaurant Show](#), [The Pizza Tomorrow Summit](#) and the [Florida Restaurant Show](#). The California Restaurant Show and Pizza Tomorrow Summit also take their place on the list of fastest-growing tradeshows in the U.S. These events won across all three in the percentage of growth categories - net square footage of exhibit space, number of exhibitors, and attendance. In total Restaurant Events, LLC won nine of *Trade Show Executives* prestigious awards, the most of any trade show management company.

The Restaurant Events, LLC restaurant trade shows and conferences offer access to the hottest menu trends, state-of-the-art design and decor, the best in business education, and hundreds of the leading vendors and purveyors dedicated to serving the restaurant & foodservice community — all under one roof. The content, developed in partnership with the State Associations and a Conference Advisory Board, is focused on all segments of the industry from independent restaurant owners to chain operators to commercial and institutional foodservice operations.

###